

Retail Food Establishment Inspection Report

Floyd County Health Department Telephone:812-948-4726

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Based on an inspection this day, the item(s) noted below identify violations of 410 IAC 7-24 Indiana Retail Food Establishment Sanitation Requirements.

The time limit for correction of each violation is specified in the narrative portion of this report.

The time li	mit for cor	recti	on of each violation is specified in the narrative portion of this	s report.			_			
Establishm	ent Name			Telephone Number	Date of In: (mm/dd/y)		PERMIT #			
Wend				212 148 2337	l`		19-354			
		•	imber and street, city, state, zip code)	1	11/20	/2019	1,1-2,2			
	Charles	-	Rd New Albay, IN 47150	270 782 6124						
Owner		ລ	is a flam the aid to	Purpose:	Follow-up Release Date					
Owner's A	ddross	501	ling Green / John Huges/Mike O'Mally	Routine	YES TODAY					
1		1.1	B 1 / 12 16 47104	2. Follow-up	Summary of Violations;					
Person in C	Charge	~>	Borling Grun, KT 42104	3. Complaint	$C_{NC} = R_{NC}$					
1 H2M				4. Pre-Operational	C 1 NC 9 R 1					
Responsible	e Person's	E-ma	il	5. Temporary	Menu Type (See back of page)					
			<u> </u>	6. HACCP						
Certified F			(2/1/2/2)	7. Other (list)	12	3_ X	45			
	Wadsac		(8/10/21)	<u> </u>	<u> </u>					
• CRITICAL ITEMS ARE IDENTIFIED IN THE CHECKLIST AND NARRATIVE COLUMNS MARKED "C"										
			D FROM PREVIOUS INSPECTIONS ARE DENOTED IN THE "SUI	MMARY OF VIOLATIONS" AN	D IN THE N	ARRATIVE	BELOW AS "R"			
Section#	C/NC	R	Narrative			To Be Co	rrected By			
129	C		Observed employee begin lunch shift is	Corrected						
217	pc		Observed rusked sparkely in unewash use	Discarded						
25%	HC		Observed themondos missing from the	Week						
297	NC		Observed build-up on exterior of lobby ic	Today						
324	70		Observed lank a hand sink trap	1 Week						
347	ماد		Observed no hand doging provisions mails	Corr	Corrected					
389	NC		Observed (3) soiled map hands in map area Discorded							
399	NC	R	Observed missing tites on prep line			. I M	ath			
		·	Observed tile and growt missing in		.		onth			
			mater does not filly drawn							
416	NC		Observed dead longs a BOH light shiel	1 week						
431	NL	ļ <u>.</u>	Observed sugar spill in BOH	Corrected						
			Observed spill in checkent cooler	Today						
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Received by (name and title printed): Inspected by (name and title printed):										
Rould M. Wadsock Assistant Manger A.). Ingram (EHS)										
Received by	(signature)):	THE PARTY OF THE P	Inspected by (signature):		. (,)				
Remell	M	•	Wasser		asi.					
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MENU TYPE

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1	Pre-packaged non-potentially hazardous foods. Limited preparation of nonpotentially hazardous foods.
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Ì	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations
2	exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and
	served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation
	processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.
1	
	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially
3	hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advance preparation for
	next day-service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
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	Extensive handling of raw ingredients. Preparation processes include the cooking, cooling, and reheating of potentially
4	hazardous foods. A variety of processes require hot and cold holding of potentially hazardous foods. Food processes include advanced preparation for next-day service. Category would also include those facilities whose service population is highly
	susceptible.
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5	Extensive handling of raw ingredients. Food processing at the retail level, e.g., smoking and curing; reduced oxygen
	packaging for extended shelf-life.
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